

Glazia



PAIRING

Glazia has the status to give your guests a truly unique culinary experience as a single wine to serve throughout the meal.

Enjoy it with the finest foods. Aperitifs as cheese tartlets and mini-toasts topped with smoked salmon, foie or caviar.

It goes delicately with Sushi, fish and seafood matched with the bubbly delicacy of Glazia: Oysters, langoustine, scallops, lobster. Sea bass, sole, and red mullet and fresh-water fish like perch, pike or trout.

Delicious with veal blanquette, braised ham or pork tenderloin and any poultry recipe involving mushrooms.

The creaminess of the cheese works wonders with Glazia: Coulommiers, Cantal, Comté and Brie.

Glazia flows at wedding receptions and other family ceremonies, considered a must at social gatherings of every description.

After the theatre or an evening spent with friends as you put the world to rights or simply when relaxing at home on the sofa. It is quite simply the perfect aperitif.

TASTING NOTES

Glazia Cava is characterized by a great freshness in the mouth. It presents aromas of peach, pear and citrus fruits and subtle tropical fruits, supported by buttery and brioche notes to conclude with more floral and mineral aromas. It reveals a subtle straw yellow color with golden highlights, topped by a very white elegant foam.

GRAPE VARIETY

Xarel·lo, Macabeu and Parellada as the traditional Cava blend.

VINEYARD

45 years old. Clay and limestone soils at 300m. altitude, located in the hearth of el Penedès, the most prestigious area producing Cava.

VINIFICATION

Hand-harvested grapes from our own vineyards. Pneumatic press, only the free run juice is used. Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures. The wine then undergoes its second fermentation in the bottle.

Aged on its lees for 15 months.

ALCOHOL %

11,5%

